

food

Merry
Xmas

Hand-picked places to eat, stay, shop and cook in the South West

Take the biscuit

HOMEMADE GIFTS

Make it this month

Mackerel with spinach & squid

Roast partridge

Caramel pear tart

Goat's cheese souffle

MADE IN
BRISTOL

Roasting revolution

Other good stuff: beer and food matching, eating at The Olive Tree, The Bay Brasserie, The Coach House by Michael Caines and Cary Arms

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EAT

STAY

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COOK

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WELCOME

DECEMBER 2014

MERRY
CHRISTMAS

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the
club



Happy Christmas everyone. It's been an exciting year for foodies in the South West; a crop of great new restaurants and foodie hotels, two additional Michelin stars in the region for Outlaw's Fish Kitchen and The Treby Arms, and a thrilling revolution in the speciality coffee, craft beer and street food scenes. Also, *The Trencherman's Guide* celebrated its

Sign up for the **food** Insider's Club e-newsletter to get the latest news, offers and up-to date foodie event info. Visit the website: food-mag.co.uk

'Here's to the chefs, producers, baristas, front of house teams, and of course, the foodies'

inaugural Trencherman's Awards (see page 8) and the **food** Insider's Guide (www.food-mag.co.uk) was launched to help foodies find hand-picked places to eat, shop and stay in the West Country. So here's to the chefs, producers, baristas, restaurateurs, front of house teams and, of course, the foodies.

Jo

JO REES, editor

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Seductive hotel with seriously good dining. The Good Food Guide 2014



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Thank you to all our guests. Wishing you a very Merry Festive Season and a Happy 2015.



Hand-picked places to eat, stay, shop & cook in the South West

EAT STAY SHOP COOK

MEET THE food TEAM

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THANKS TO OUR clients for supporting the magazine that supports the South West's food and hospitality industry.

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The winners of the competitions in the October issue were Anita Davidson, Vivienne Whitfield, Rebecca Woodroof and Kerri Davis.

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food is 11 years old and created by Salt Media. We specialise in publishing, marketing and design for food & hospitality.

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See our creations for

Saunton Sands Hotel, Chandos Deli, Ashburton Cookery School, Nathan Outlaw, Exeter Food Festival and The Trencherman's Guide at

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THIS SEASON



Cheer up the designated driver with a mocktail



We like the new range of "Unusual Suspects" non alcoholic cocktails created by Frobishers which combine fresh juices with simple ingredients, mixed, shaken and stirred

Cranberry caboose

Frobishers Cranberry Juice 250ml

Lemonade

Grenadine syrup 1 tsp

Lime half, muddled

Lime and lemon wedges

Straw to serve

1. Muddle the lime in the bottom of a highball glass and add ice.


2. Pour the cranberry juice over the ice and fill to the top with lemonade.

3. Swizzle the contents to blend, before drizzling grenadine through the centre.

4. Strain into a highball glass, garnish with wedges of lemon and lime and serve.

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MERRY
CHRISTMAS



2015 award winners

The Trencherman's Guide is the South West's much loved dining guide which celebrates the best in cooking, service and dining culture from the Cotswolds to Cornwall. After 22 years, the first ever Trencherman's Awards took place this month - voted for by the foodie public and the industry. Meet the winners ...

BEST CHEF

Michael Caines
(Gidleigh Park)

Chagford, Devon, TQ13 8HH.
Tel. 01647 432367.
www.gidleigh.com

RUNNERS UP

Rob Allcock
(The Longs Arms)
Sam Moody
(The Bath Priory)

FRONT OF HOUSE

Soar Mill Cove Hotel

Malborough, near Salcombe,
Devon, TQ7 3DS.
Tel. 01548 561566.
www.soarmillcove.co.uk

RUNNERS UP

Quies Restaurant at
Treglos Hotel
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DINE & STAY EXPERIENCE

St Moritz Hotel

Trebetherick, Wadebridge,
Cornwall, PL27 6SD.
Tel. 01208 862242.
www.stmoritzhotel.co.uk

RUNNERS UP

Talland Bay Hotel
The Swan, Bampton

BEST RESTAURANT

The Treby Arms

6 Newtons Row, Sparkwell, Devon,
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Tel. 01752 837363.
www.thetrebyarms.co.uk

RUNNERS UP

Ben's Cornish Kitchen
The Fox at Broughton Gifford

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Tel. 01225 480871.
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RUNNERS UP

Wild Garlic
Paul Ainsworth at No 6

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thefox-broughtongifford.co.uk

RUNNERS UP

Ben's Cornish Kitchen
Menu Gordon Jones



OPPOSITE CLOCKWISE FROM TOP LEFT:

Michael Caines, Anton Piotrowski of The Treby Arms, St Moritz Hotel, Soar Mill Cove Hotel, Gordon Jones



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Chris Pople, Food Critic - cheesenbiscuits.blogspot.co.uk

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Wish list



Wicker hampers, gift bags and fancy hat boxes crammed with top notch olives, sauces and oil - these are a few of our favourite things ...

OK, WE ADMIT THAT bath oil is quite nice - but not as nice as award winning olive oil, delicious olives, sauces, dressings, nuts and snacks inspired by flavours from across the globe, at Christmas time. So we'll be writing to Santa asking him to deliver us an Olives Et Al hamper filled with a selection of scrumptious goodies.

And because doing the right thing is the right thing in the festive season, we're thrilled that for every mail order Olives Et Al is donating £1 to Mary's Meals, so you get the joy of feel good gifting.

Mary's Meals (www.marysmeals.org.uk) operates a school feeding programme in some of the world's poorest communities, where hunger and poverty prevent children from gaining an education.

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The Great Chalfield Food Festival

After the huge success of last summer's food festival at Great Chalfield Manor near Melksham in Wiltshire, get ready for its big brother Christmas event on Saturday, December 13.

THE GREAT CHALFIELD FOOD Festival is bringing together 30 top food producers – many very local – in a one day event of festive shopping and feasting. Go home with bags bursting with goodies from Buttle Farm Charcuterie (pictured), Hartley Farm, Church Farm Meats, Butcombe Brewery, Truffleslicious and Old Spot Sausages – among loads more.

With a backdrop of the stunning National Trust property with its great hall, moat and festive trimmings, the manor is a magical setting for carol singing, shopping and general merriment. It was also the film location for *Wolf Hall* with Damien Lewis, and while we can't promise the flame haired actor's presence at the event, there are loads of lovely delights to be experienced on the day.

One of the event's organisers is Alex Geneen of The Fox at Broughton

Gifford who says, 'This is all about great quality, which is why we are keeping the event relatively small. Our aim is for every producer at the festival to be a great example of what they do, and in addition to well known names such as the Thoughtful Bread Company (pictured), we've got small producers from just down the road such as Eldridge Quail Farm.'

What does Alex think will be the highlights? 'Buttle Farm Charcuterie is unbelievably good, Camden Coffee Cupcakes are incredible and we'll have street food from Bristol's Feastie Boys and Mango Hub. And you definitely shouldn't miss the cooking demos from the brilliant Hywel Jones (pictured) of Lucknam Park and his sous chef Dan Giles at 12pm and 2pm,' he says.

The festival runs from 10.30am-3.30pm, costs just £3 entry ('Cheaper than the usual price of getting into a National Trust property alone!' says Alex), and is free for kids.

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Spiced Christmas

If there's one place in the kitchen which has the power to excite the senses more than any other, it's the spice rack.

INTENSELY AROMATIC, AND WITH the ability to transform a dish, herbs and spices may come in small jars, but they're incredibly powerful. Whether sourced direct from an English summer garden, or travelling many thousands of miles across the globe, there's something exotic and mysterious about them.

For foodies who loves to experiment with flavours in the kitchen, Hambleton Herbs has come up with a great gift box idea. You can choose your own selection of six herbs and spices which come presented in a special gift box.

(Normally costing an additional £2.50, the box comes free for a limited period). For Christmas, there's also a mulling spice blend – an award winner that's just the thing for infusing wine, cider and fruit juice.

Hambleton originated in a village in Oxfordshire in 1982 and became the first organically certified herb farm in the country. From herbs, it moved on to producing its own organic herbal teas. It's a company that's serious about its ethical, social and environmental credentials too, so you know you're buying items made with care.

Of course the scent of herbs and spices is evocative too, which is why Hambleton has also blended a frankincense and myrrh seasonal incense. Produced from tree resin and revered since Biblical times, if anything conjures up the spirit of Christmas, it's these ancient and magical aromas.



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Take the biscuit



Stuck for Christmas gift ideas? Present friends with a box of homemade biscuits and earn festive brownie points



Edelweiss flower biscuits

Like winter white petals, these delicate little biscuits add a touch of festive floral elegance

Makes 40

FOR THE BISCUITS

- **Plain flour** 400g, plus extra for dusting
- **Butter** 225g, cold and roughly chopped
- **Sugar** 100g, plus some for decorating
- **Egg** 1 large, beaten
- **Lemon zest** 1 tsp, finely grated

FOR THE ICING

- **Egg white** 1
- **Lemon juice** 1 tbsp
- **Icing sugar** 240g

1. For the biscuits: sift the flour into a mixing bowl. Make a well in the centre and add the butter. Cut in the butter until the mixture resembles coarse crumbs.
2. Stir in the sugar, egg, and lemon zest and quickly knead the dough until it's smooth and no longer sticks to your hands. Wrap the dough in clingfilm and chill in the fridge for at least 30 minutes.
3. Heat the oven to 180°C/gas 4. Line two large baking trays with non-stick baking paper.
4. Lightly dust a work surface with flour. Roll out the dough to a thickness of 6mm and cut out biscuits with an edelweiss flower cutter.
5. Place on the baking trays and bake for 10–12 minutes until golden brown. Cool on the baking trays for a few minutes, then place on a wire rack to cool completely.
6. For the icing, whisk the egg white and lemon juice until stiff peaks form. Sift in the icing sugar and beat until glossy and stiff.
7. Place the icing in a piping bag fitted with a decorative nozzle.
8. Pipe the icing on the biscuits, as in the photo. To get height on the icing, leave to dry, then go over it a second time in the flower pattern. Sprinkle with a little sugar while still wet and leave to set.

COOK



SUSY ATKINS RECOMMENDS: 'These delicate, pretty biscuits with a slight lemon tang need a crisp, light dessert wine to sip with them; a sweet German riesling or a Loire Valley or Bordeaux pudding wine would be lovely. Serve it cool.'





Tree biscuits

Make these pretty tree biscuits from Jack Monroe's new book, *A YEAR IN 120 RECIPES*, with the kids and start a new family tradition.

Makes 24

- **Unsalted butter** 100g, plus a little extra for greasing
- **Flour** 300g, plus a little extra for dusting
- **Eggs** 2
- **Caster sugar** 100g
- **Ground cinnamon** 1 tsp
- **Icing sugar** to dust (optional)

1. Preheat the oven to 180°C/gas 4.
2. Rub the butter in to the flour to form a breadcrumb consistency.
3. Beat the eggs. Tip the sugar and cinnamon in to the flour mixture, then beat in the eggs to form a dough.
4. Flour the work surface, tip out the dough, and work it briefly to shape. Wrap it in clingfilm and chill in the fridge for 30 minutes or until firm enough to roll out. Once firm, roll out on a floured surface to around ½cm thick.
5. Use a cookie-cutter or blunt knife to shape the biscuits. Re-roll the trimmings until all the dough is used up.
6. To hang the biscuits on the tree, make a small hole using a skewer or the tip of a sharp knife. Make sure the hole is large enough as it will get a little smaller in the oven.
7. Lightly grease a baking sheet, and place the cookies on top, leaving a few millimetres around each one. Bake in the centre of the oven for 12 minutes, until just golden and crisp. Take them out, and allow to cool on the baking sheet.
8. Dredge lightly with icing sugar while still warm and thread string or ribbon through if hanging on the tree.

COOK



SUSY ATKINS RECOMMENDS: 'I've chosen two great drinks for all the family with these: a properly peppery ginger ale (like Luscombe Drinks' ginger beers), or a creamy, indulgent hot chocolate, dusted with cinnamon to pick up on the same spice in the biscuits.'

Jack Monroe won the 2013 Fortnum and Mason Judges' Choice Award for her blog, *A Girl Called Jack*. As well as writing a recipe column for *The Guardian*, she campaigns against hunger and poverty in the UK. Her second book, *A YEAR IN 120 RECIPES*, is published by Penguin, £18.99, hardback.

Hazelnut meringue biscuits

As light as snow, these tiny meringues come with a rich chocolate hit and sprinkle of chewy hazelnut

COOK

Makes 40

- **Egg whites** 2
- **Lemon juice** 1 tsp
- **Vanilla extract** ½ tsp
- **Cream of tartar** ¼ tsp
- **Icing sugar** 125g
- **Ground hazelnuts** 50g
- **Hazelnuts** 50g, thinly sliced
- **Plain chocolate (70% cocoa solids)** 120g, chopped

1. Heat the oven to 150°C/gas 2. Line two baking trays with non-stick baking paper.
2. Whisk together the egg whites, lemon juice and vanilla until stiff peaks form. Gradually sift in the cream of tartar and icing sugar and beat until glossy and stiff. Fold in the ground hazelnuts.
3. Spoon the meringue into a piping bag fitted with a plain nozzle. Pipe 2cm rounds on the baking trays about 5cm apart.
4. Sprinkle with the sliced hazelnuts and bake for 25-30 minutes until dry and firm.
5. Remove from the oven and cool completely on the baking trays.
6. Melt the chocolate in a heatproof bowl over a pan of simmering (not boiling) water. Set aside and cool slightly.
7. Dip the base of each biscuit in the chocolate, allowing any excess to drip off, then place on non-stick baking paper to set.



SUSY ATKINS RECOMMENDS:

'To match the nuts and chocolate in these delicious treats, pour a small glass of tawny port, sweet malmsey madeira or Australian liqueur muscat - each one rich and raisiny.'

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COOK

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ST MORITZ HOTEL | THE CASTLE HOTEL
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COOK

Mackerel, spinach taglierini, confit squid, pickled dulce seaweed, sweetcorn and chorizo

‘Mackerel is my favourite fish so I love this dish,’ **SAYS JAMIE PORTER OF ST MORITZ HOTEL.** ‘The boys go down to Greenaway Beach each morning to forage for the sea herbs that we decorate it with.’

Serves 4

• Mackerel 2

• Squid 100g, cleaned

• Rapeseed oil 500ml

• Chorizo 100g, uncooked

• Lemon 1, juice of

• Sweetcorn 50g

• Fennel cress to garnish

• Salt pinch of

FOR THE PICKLE

• White wine vinegar 200ml

• Caster sugar 100g

• Water 100ml

• Coriander seeds 10

• Fennel seeds 10

• Star anise 2

• Bay leaves 2

• Dulce seaweed 15g

FOR THE PASTA

• Puréed spinach 30g

• Eggs 6, plus 4 yolks

• 00 flour 500g

• Salt 20g

1. Make the pickled seaweed at least a day in advance. Heat the vinegar, water, sugar, half the spice quantities and a bay leaf, then cool down. When cold pour over the seaweed and leave to infuse.

2. Take the mackerel and cut diagonally with a sharp knife just behind and towards the head, then run along the backbone finishing at the tail end. To fillet the fish, make a small V cut either side of the bones without piercing the skin.

3. To make the pasta, blitz the eggs with the purée in a food processor and set aside. Put the flour in the processor, then slowly add the egg mix. Add the salt and mix until it resembles breadcrumbs. Take out the green dough and work it for 5 minutes, then wrap in clingfilm and rest for 1 hour.

4. After resting, roll the pasta into thin layers and slice it carefully by hand into taglierini (a thinner version of tagliatelle).

5. To make the confit squid, put the remaining spices and bay leaf in an ovenproof pan with the rapeseed oil and heat to 90°C. Cut the squid into strips and drop into the oil. Put the pan in an oven at 90°C/gas ¼ for 35 minutes. Let the squid cool down in the oil.

6. Cut the chorizo into small chunks and put in a cold pan. Put the pan on a medium heat and cook for 20 minutes until the oil renders out of the chorizo, then drain on a cloth. Reserve the chorizo oil.

7. Heat a non-stick pan on a low-medium heat. Lay the mackerel skin side down and cook for 2-3 minutes. When the colour has nearly changed throughout, flip over and cook for 10 seconds on the flesh side then allow it to rest.

8. Warm the chorizo oil, chorizo, sweetcorn, squid, lemon, seaweed and salt in a small pan. Drop the pasta into boiling salted water for 30 seconds. Drain, then mix with the rest of ingredients.

9. Put the pasta mixture in the middle of a plate. Place the mackerel on top, dress with a bit of chorizo oil and add the fennel cress as a garnish.

COOK



ST MORITZ HOTEL, Trebetherick, Wadebridge, Cornwall, PL27 6SD.
Tel. 01208 862242. www.stmoritzhotel.co.uk



HEAD CHEF JAMIE PORTER is just 26, but has worked alongside some of the country's most prestigious names in food such as Rick Stein, Stephane Delourme and Michel Roux Senior.

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‘Any leftover partridge is great in a sandwich with wholegrain mustard and mayo,’ **SAYS LIAM FINNEGAN OF THE CASTLE HOTEL.** ‘Keep the bones for stock or use as a base for a soup.’

COOK

- Serves 4
- New potatoes 400g
 - Savoy cabbage 1
 - Apples 6
 - Cream or crème fraîche a dash
 - Five spice a pinch
 - Sugar to sweeten
 - Partridge crowns 4
 - Streaky smoked bacon 4 rashers
 - Salt, thyme, garlic for seasoning

Roast crown of partridge with bacon and savoy cabbage, new potatoes and apple sauce

1. Bring potatoes to the boil in water seasoned with salt, thyme and garlic. Reduce to a simmer.
2. Blanch the cabbage, then refresh in iced water.
3. For the apple purée, core the apples leaving the skin on. Cook in a pan with a dash of cream and five spice. Blend and season with sugar or salt and a splash of cider.
4. To cook the partridge, colour in a frying pan until golden brown, then cook in an oven at 170°C/gas 3 for 6 minutes. Allow to rest for 4 minutes before serving.
5. Use the same frying pan to cook the bacon, then add a dash of cream or crème fraîche. Add the refreshed cabbage and heat through. Season and serve.



HEAD CHEF Liam spent time at the Lime Tree in Kenmare, The Nuremore Hotel, Gidleigh Park and The Bath Priory before arriving at The Castle.



THE CASTLE HOTEL, Castle Green, Taunton, Somerset, TA1 1NF.
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COOK

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Twice baked goat's cheese soufflé


‘This is easy and a great starter for a dinner party as they can be cooked in advance and just popped back in the oven for 10-15 minutes to reheat,’
SAYS PAUL RIPLEY, EXECUTIVE CHEF OF THE MARINERS



Makes 12

- **Walnuts and breadcrumbs** handful of each
- **Butter** 90g
- **Strong flour** 100g
- **Milk** 850ml
- **Goat's cheese** 360g
- **Parmesan** 50g grated
- **Eggs** 5 separated

1. Preheat the oven to 200°C/gas 6. Chop the walnuts and breadcrumbs together in a food processor, then butter 12 ramekins and coat the insides with the mixture.
2. Make a roux by melting the butter, beating in the flour and gradually adding the milk. Cook for about 10-15 minutes. Leave to cool slightly then fold in the goat's cheese, parmesan and egg yolks.
3. Whisk the egg whites until stiff and fold gently into the cheese mixture. Spoon the mixture to the top of the ramekins. Put a cloth at the bottom of a deep baking tray, fill with 2cm water and add the ramekins. The water should come half way up the sides.
4. Cook in the oven for 15-20 minutes until risen and golden brown. Cool on a cooling rack.
5. Serve with a celeriac, apple and walnut salad.

 **THE MARINERS**, Rock, Cornwall, PL27 6LD.
Tel. 01208 863679.
www.themarinersrock.com



'Pair the soufflé with Honey Spice IPA,' says Ed. 'Honey and goat's cheese are a classic match, and the bitterness of the IPA will cut through the fats of the cheese to cleanse the palate.'



'Try 6 Vintage Blend with the tart. The caramel notes from the speciality malts used will complement the caramelisation of the sugar, but the savoury nature of the beer won't clash with the sweetness of the tart.'





Caramel pear tart

☞ We serve this with our own earl grey ice cream but vanilla ice cream works well,' **SAYS TOM BROWN, HEAD CHEF OF OUTLAW'S IN ROCK**

Serves 6

FOR THE TART:

- Williams pears 4, cored and cut into wedges
- Puff pastry 250g
- Sugar 100g
- Butter 25g

CHOCOLATE SAUCE:

- Double cream 150ml
- Dark chocolate 100g, broken into squares
- Bergamot oil 4 drops

the pears, tucking the sides down within the pan. Cook in the oven for 20 minutes.

4. Heat the cream in a saucepan over a medium heat until it just comes to the boil then remove. Add the chocolate and the drops of bergamot oil and stir until smooth.

5. Flip the tart so it's pear-side up. Cut into slices and serve with the warm chocolate sauce poured over the top and a scoop of vanilla ice cream.

1. Roll out the pastry on a floured surface and cut into a 25cm diameter circle the thickness of a pound coin.

2. Pre-heat the oven to 190°C/gas 6. Heat the sugar in a 25cm wide, oven-proof non-stick frying pan on a low heat until it melts and turns medium brown, then whisk in the butter until smooth. Remove from the heat to cool.

3. Arrange the pears on top of the caramel mixture in a tight fan shape. Place the pastry circle over



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Old Exeter Road, Ashburton, Devon TQ13 7LG.

Tel: 01364 652784.

MADE IN BRISTOL

The city's in the middle of a speciality coffee revolution, with the roasters the essential link in the chain



TALKIN' 'BOUT A REVOLUTION

WHEN DAVID FAULKNER'S NOT sticking spoons over his eyes, you'll find Extract Coffee Roasters' head roaster in a pair of ear defenders, overseeing the roasting of speciality coffee at Extract's warehouse HQ on the edge of Bristol.

David and the team are part of a small band of Bristol roasters at the forefront of the speciality coffee scene, roasting green coffee beans sourced from single origin estates to create a hand crafted product used by skilled baristas across the country. He likens the business to the wine industry,

saying, 'It's almost identical in that if you want a special wine, it'll usually come from a single estate and where every link in the chain is committed to creating a top quality product. And like there's nothing wrong with a £3 bottle of wine - it has its place - there's nothing wrong with commodity grade coffee but it's a different product to what we're creating. 'Anyone can buy green beans and roast them, but to spend a lot of time sourcing from top quality farms and getting the roast profiles right is where the skill lies.'

David, who won the UK Cup Tasting Championship 2011, has been out to farms in Brazil and Colombia to source new crops and is off on his travels again in January, this time to Nicaragua and Guatemala. The latest wave of the speciality coffee scene has to an extent been led by the roasters, who have provided a product that's excited baristas while also creating a

Coffee. David says, 'There are a few people who are focusing on quality over quantity in the South West and who have a good ethos and understanding of what speciality coffee should and could be.'

'Andrew Tucker at Clifton is doing a great job, he has a wealth of knowledge and is good at what he does. Like us, the team there focuses on quality.'



market that's given farms the opportunity to create higher quality coffee.

Extract began as a family venture five years ago, serving home-roasted coffee from a cart on Bristol's College Green. Now, after the restoration of its 1955 60kg Probat roaster and moving into the new roastery 18 months ago, it's become one of the most respected roasters on the scene.

Other Bristol businesses also making a name for themselves include Clifton Coffee Roasters, Little and Long, and Roasted Rituals

As well as supplying coffee shops, most of the roasters also sell coffee direct to the public via their websites.

Many, like Extract, provide a subscription service, so coffee lovers can have a couple of bags of freshly roasted beans ('we roast each week') posted to them each month. There's also the option of buying specific beans from a list of changing varieties, origins and flavour profiles.

CLOCKWISE FROM TOP LEFT: Extract Coffee Roasters, Saskia Falconer of Little & Long, Clifton Coffee Roasters, Wogan Coffee, cupping at Roasted Rituals Coffee.

Special Extract Coffee Roasters coffee-by-post offer! Visit www.food-mag.co.uk for details.





FULL OF BEANS

Andy Tucker, head of coffee at Clifton Coffee Roasters, has a very specific aim when roasting: 'It's about treating the green coffee with the utmost attention to detail to ensure that we show its characteristics in the best possible way for the method in which it's to be brewed.'

THE COMPANY WAS FORMED in 2001 and runs from a warehouse on the outskirts of Bristol. Brick walls, concrete floors, utilitarian shelving and hessian sacks of exotically labelled beans create atmosphere, and in the middle of it all is Andy (pictured) with his Diedrich roaster – sampling and tasting. 'We're looking for sweetness, body, acidity and something unique that makes that coffee stand out from the rest,' he says. 'When sourcing our single origin coffees, we want them to speak for themselves.'

'We don't want to add our personality to the roasting process, we want to ensure we select great coffee in the first place and find a roast profile that shows the flavour in the best possible way.'

**READ
MORE ABOUT
OUR LOCAL
ROASTERS IN
THE SOUTH WEST
INDEPENDENT
COFFEE GUIDE**



BRISTOL ROASTER ROUND UP

With so many great roasters in the city, it's bonkers to buy roasted speciality beans anywhere but direct. Here's our hit list for Bristol beans by post

CLIFTON COFFEE ROASTERS

Tel. 08452 606706.

www.cliftoncoffee.co.uk

EXTRACT COFFEE ROASTERS

Tel. 0117 9554976.

www.extractcoffee.co.uk

LITTLE & LONG

Tel. 07956 638669.

www.littleandlong.com

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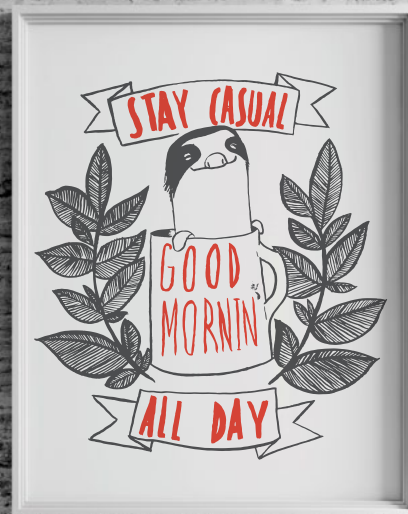
Tel. 0117 2440098.

www.roastedritualscoffee.com

WOGAN COFFEE

Tel. 0117 9553564.

www.wogancoffee.co.uk



Limited Edition Coffee Forever T-Shirt £14.99
Get it at WWW.FOOD-MAG.CO.UK/SHOP

COFFEE CREATIVE

Artist Jose Walker created the quirky illustrations in the new *South West Independent Coffee Guide*

TRAVELLER, ADVENTURER, SURFER AND dog owner, 27-year-old Jose from North Devon has been drawing since she was a child; initially taught by her father (her mother was also an artist), she went on to study illustration and graphic design at university, where she found her own unique style. 'I can draw correctly, but I do like to strip it back, to make it a bit strange,' she says.

She uses quite basic materials – linocuts are a favourite – partly because of the surprises resulting from "mistakes". 'I like the way the ink catches, it creates an oddness,' she says.

Jose was inspired by the processes behind coffee making for her bicycle machine which is included in the guide and on the Coffee Forever T-shirts. She's also included a strong eco theme in the design – something that's close to her heart.

The machine was just one of a series of illustrations for the guide which featured, among other things, skeletons and sloths.

And does she love coffee herself? After being a regular coffee drinker at uni, a strong reaction to caffeine means Jose now prefers decaf – 'all my friends love coffee and they laugh at me,' she says.

FIND JOSE'S WORK AT
WWW.VANILLAWOLFF.BLOGSPOT.CO.UK

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EAT STAY SHOP

WHERE TO GO THIS DECEMBER

The Olive Tree | The Stable | The Bay Brasserie
The Coach House by Michael Caines | Cary Arms | Richardson Hotels
Emily's Pantry | Rosemoor Garden Kitchen



 **CLOCKWISE FROM TOP LEFT:** dinner at The Coach House by Michael Caines, sweet dreams at Cary Arms, The Olive Tree, The Elephant's Simon Hulstone (see page 37) and how to lose your head at The Stable.

The Olive Tree



The Queensberry Hotel, 4-7 Russel Street, Bath, Somerset, BA1 2QF.
Tel. 01225 447928. www.olivetreebath.co.uk



FOR
MASTERFUL
COOKING IN
GEORGIAN
BATH



All it takes is one taste of the small cube of celeriac accompanying the panfried halibut to know the chef who created this dish is special. If you're wondering why the gnarled root vegetable doesn't taste like this when cooked at home, it's because it hasn't been attended to by the delicate hand of Chris Cleghorn.

EAT

CHRIS IS HEAD CHEF at The Olive Tree, the restaurant at the heart of the characterful Queensberry Hotel. Set in a side street amid Bath's iconic Georgian architectural landscape (it's just a short walk to the Circus and Royal Crescent), The Queensberry has the feel of a private club, albeit a very welcoming one. Start with a visit to the discreetly elegant Q Bar for a pre dinner cocktail, before descending to the restaurant. Warm, subdued colours, soft lighting, mirrors and well chosen artwork create a perfect dining ambience. The highly attentive and knowledgeable staff ease away any vestiges of city strife leaving you free to relax into the evening. Chris was mentored by the masters of detail: Michael Caines, Heston Blumenthal and Adam Simmonds – and it shows. Every ingredient is there for a very particular reason. Not simply to complement the star of the dish, but to toy with tastebuds and trick the palate.

Despite the complexity of ideas, there's a simplicity to Chris's dishes; he takes great care to emphasise just two or three core flavours. That celeriac has been hay smoked and baked in salt pastry, leaving you wondering if you're discovering the vegetable for the first time.

While complex and masterful, this is not high flying food that's lost the plot, because it comes with a very down to earth approach. Alongside items like lobster, quail, veal and truffle, Chris brings out the best in common, seasonal veg – so a crisp, garlic salty plume of cavolo nero cuts through a heady concoction of venison loin, swede puree and fig.

Wholesome, appealing and exciting, this is cooking that has to be experienced – because you'll never in a million years be able to do the same thing at home. *CJ*

Sample dinner menu

STARTER

Quail, mushroom puree, marinated raisins, candied hazelnuts and mangetout, £11.95

MAIN

Cod, pumpkin, smoked bacon, creamed kale and sage, £22.95

PUD

Peanut butter mousse, Manjari chocolate, caramelised banana and kaffir lime sorbet, £8.50

The Stable



Old Custom House, Arwenack Street, Falmouth, Cornwall,
TR11 3JT. Tel. 01326 211199. www.stablepizza.com



FOR
WHEN
YOU WANT
TO KEEP A
CROWD
HAPPY



EAT

The homage to cider and pizza - that unlikely match made in heaven - continues in Cornwall as The Stable rolls out its second Cornish outlet.

AS FANS OF The Stable in Bristol, we were pleased to see a new outlet of the South West micro chain pop up in the grand buildings on Falmouth's Custom House Quay. It's already been making waves (ahem) at Fistral Beach, and is a welcome newcomer to Falmouth's increasingly chi chi dining scene.

While the vibe is rustic, with pizza served on wooden boards, hearty pies and good old fashioned pints of the appley stuff, the character of the beautiful Grade II listed building with its columns and high ceilings adds smartness and makes it an obvious venue for a business lunch, supper stop-off with your squeeze, or somewhere to take the family for lunch.

While the menu extends to specials and salads, it's the pizza that's the main attraction, and is made with organic British flour to create a crisp, light sourdough base. Creative toppings include a few piggy offerings including the West Country Porker that's a squealingly

good combination of Bath Pig Co. chorizo, tomato and mozzarella with peppery rocket and dijon dressing. The pork and apple theme continues in the ham pie, and there's also a piesty on offer - yes, you guessed it, the result of an unholy union between pie and pasty.

It's clear that the food offering has been devised to provide a good match to the cider, of which there are an astonishing 80 varieties on offer. From draught to bottle, local to international, the range is vast and is topped up with perry and cider brandy. With all this choice, the best thing is to dive in with a cider tasting board; a wooden rectangle with holes for third of a pint glasses which features a regularly changing mix of five ciders and perry, ordered from tart to sweet. And once you find a style you like the opportunities are almost endless. We dare you to make a pig of yourself. *JR*

Sample menu

PIZZA

Cornish Fiesta: goat's cheese, thyme roasted sweet potato, roast onions, tomato and mozzarella, £10.50

SALAD

Jackson's smoked mackerel and Severn and Wye Smokery smoked salmon with capers, tomato, cucumber and a horseradish and crème fraîche dressing, £9.50

PUD

Baked caramelised apple and ginger cheesecake topped with pecan praline, £5.50



The Bay Brasserie



Hotel Penzance, Britons Hill, Penzance, Cornwall, TR18 3AE.
Tel. 01736 366890. www.thebaypenzance.co.uk



FOR A
LEISURELY
LUNCH OR
ROMANTIC DINNER
WITH VIEWS TO
TAKE YOUR
BREATH AWAY



Even on a dreary winter's day, Hotel Penzance has a warm away-from-it-all feel. Situated high on a hill overlooking the fishing town of Penzance, it has stunning views across St Mounts Bay and out towards the Atlantic Ocean.

EAT

TASTEFUL, MODERN decoration makes for a chic and comfortable dining experience, and there's always a changing display of Cornish artwork which creates an artistic feel throughout the hotel.

If the paintings reflect the coastal environment that's so integral to the far west of Cornwall, so too does the menu at the hotel's Bay Brasserie. Seafood fans will love the bountiful selection of fish dishes, from Cornish mussel or scallop starters through mains of seabass, hake and plaice to the lobster or fruits de mer special dishes (which need 24 hour advance ordering so fish can be collected from the market).

Chef Ben Reeve has made a welcome return to The Bay, where he's serving up a well balanced and appealing menu. Alongside the fish, there's steak, lamb, pork and venison as well as a good choice

for vegetarian and specialist diets – gluten intolerant diners will find plenty to excite, and a skilful combination of polenta with Jerusalem artichokes and wild mushrooms with an orange and cardamom reduction demonstrates this chef's excellent non-meat credentials. There's also an intriguing use of herbs and spices through which Ben adds excitement to many of his dishes.

The desserts are a fabulous finale – a rich pistachio and olive oil cake comes with a hit of sharp rhubarb sorbet and a saffron syrup and a star anise ice cream works beautifully – in both texture and flavour – with the plum and cream cheese mousse.

There's a touch of the exotic at work in The Bay's menu, inspiring thoughts of journeys to faraway lands. So sit back and let your imagination run riot as you survey the ocean and this romantic seafaring town. *CJ*

Sample menu

STARTER

Pressed ham hock and rabbit terrine, sauce gribiche, oat biscuit, £7.45

MAIN

Grilled fillet of wild seabass, white bean puree, mussels, saffron, £18.95

PUD

Baked dark chocolate and cardamom tart, crème fraîche sorbet, £7.25



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FOR
WHEN YOU
WANT TO
EXPERIENCE THE
LATEST CULINARY
VENTURE FROM
A MICHELIN-
STARRED
CHEF

There's been a lot of speculation about two-Michelin starred celebrity chef Michael Caine's next move since he announced he was stepping down from day to day involvement in ABode Hotels.

ONE BIT OF THE masterplan was revealed a couple of weeks ago at a special five course dinner at North Devon's Kentisbury Grange. Michael's hooked up with his boyhood friend Mark Cushway, who owns the boutique hotel on the edge of Exmoor, and launched The Coach House by Michael Caines there.

Set in a converted coach house in the grounds of the Grade II-listed Victorian manor house, the restaurant features Michael's modern European cooking, delivered by a team he's put together. It's an exciting development for North Devon and provides recognition for the relatively new hotel, which is split between rooms in the house and a series of individual garden suites in the grounds.

Considering its decidedly rural location, the bedrooms and suites are unexpectedly glam and feature lux décor such as metallic wallpaper and silvery velvet sofas alongside high spec ultra modern bathrooms with generous quantities of Molton Brown toiletries.

Freshly baked biscuits in the bedrooms, light-as-air cashmere throws and crisp, white linen bedding unashamedly announce the intention of providing an international standard of hospitality.

And if the team maintains the exceptional standard of cooking demonstrated at the launch dinner, the pieces are all in place to create its reputation as a dine and stay destination of note in the South West.

Michael's buoyant about the opportunities, saying, *'I'm hugely excited about this new partnership. Kentisbury Grange already offers a wonderful hospitality experience, and under our guidance, I'm certain that The Coach House will soon be among Devon's finest dining experiences.'* Book while you can, we say. *JR*

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Sample a la carte menu

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Celeriac and bacon velouté with scotch quail eggs, £8

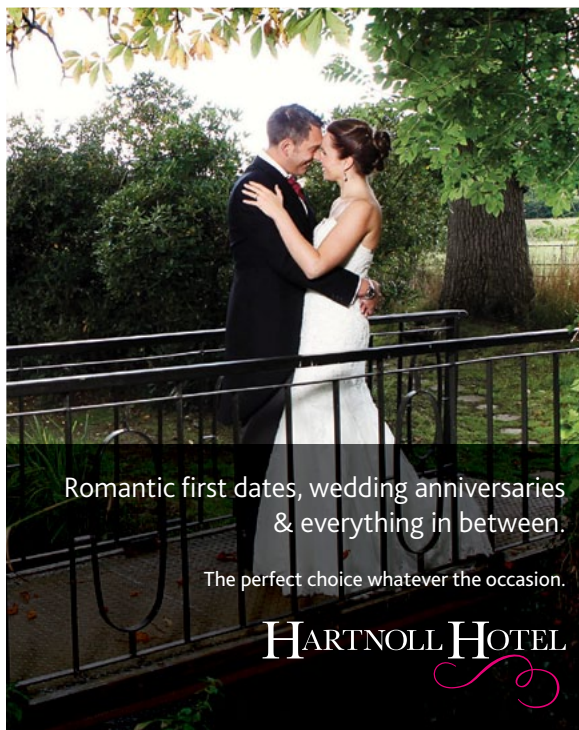
MAIN

Wild venison saddle, chestnut puree, belly pork, venison and jasmine sauce, £22

PUD

Cherry parfait, chocolate dip griottine cherries, cherry sorbet, £7

EAT



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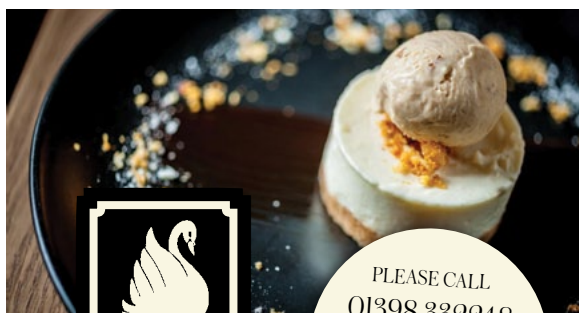
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FOR A
GASTRO
GETAWAY



STAY

For the ultimate Christmas gift, book a winter gourmet break that showcases two great chefs, two leading restaurants and two superb waterside locations on the English Riviera.

CARY ARMS, A DE SAVARY property located right on the beach at Babbacombe Bay, has teamed up with Simon Hulstone's The Elephant Brasserie in nearby Torquay to create a Winter Gastro Getaway.

Stay for two nights at the boutique hotel, where you'll be treated to a glass of champagne and two course supper from its head chef Ben Kingdon (pictured) and on the second evening, you'll enjoy a three course dinner at The Elephant Brasserie.

What's more, a return taxi to Torquay is included, so you can fully enjoy the experience.

Cary Arms is chic and stylish with a relaxed, gastro inn feel, and of course it's

in a superb location. It's one of those inns where even if you just pop in, you'll be charmed into wanting to stay over.

Both Simon – who holds a Michelin star for his restaurant food – and Ben love to cook local, fresh food and serve it in an informal, relaxed setting, and they're in a perfect spot to catch some of Devon's best fish and farm produce.



The Winter Gastro Getaway, which also includes a full English breakfast, is priced from £450 (based on double occupancy) and available until March 31, 2015.

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OR NEW YEAR
BREAK BY THE
COAST



STAY

If there's ever a time when the desire to get away hits home, it's probably at Christmas when the yearly efforts to get festive preparations in place take a toll on even the most organised of households.

OF COURSE, THERE IS AN ALTERNATIVE – treating yourself to a Christmas or New Year away.

There's a collection of five hotels in Devon and Cornwall where you'll receive the warmest of welcomes and be able to relax into the festive celebrations with absolute ease. Each of the hotels offers different events over the festive period such as gala dinners and cheese and wine parties, plus music and dancing, magic shows and casino nights – and you could even find yourself losing your shirt – in fun, of course – at the horseracing.

Richardson Hotels are in the most stunning coastal locations and its three Cornish hotels – the striking Falmouth Hotel, boutique Fowey Hotel and Metropole Hotel in Padstow (with its AA rosette restaurant) – all offer a true home from home at Christmas time.

At its two hotels in Torquay: the four star, elegant Grand Hotel and the family friendly Grosvenor Hotel,

there'll be carol singing, stage shows, and possibly a visit from Santa himself.

Prices range from £365 per person for a three night break at the three star Grosvenor Hotel in Torquay to £575 for three nights at the four star Metropole Hotel in Padstow.

Then for New Year, a range of packages are available from one to three nights and from £165 to £559 per person. It's a chance to don your glad rags and celebrate in style with canapes, gala dinners and champagne receptions before dancing the night away.

There's a wide range of breaks for both Christmas and New Year at Richardson Hotels but they all have comfortable accommodation, award winning food and excellent service in common. Check the website for more details and offers.

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Emily's Pantry



9, Gammon Walk, Barnstaple, Devon, EX31 1DJ. Tel. 01271 374540.

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FOR
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SHOP

What is it about shopping in delis that's so good for the soul? Perhaps it's the opportunities for adventure and discovery, or maybe it's the wafts of freshly based breads, herbs, cheeses and other goodies.

A NEW DELI IN North Devon has all the requisites for being a must-visit, including quality products from four corners of the globe (with a hefty dose of local brands) and food and drink for the store cupboard, for supper or to eat on the spot.

As well as essential items there are ones you've never heard of, but don't worry, as there's help on hand from a knowledgeable team that's headed up by a well-travelled and experienced chef with an infectious passion for food.

Lynda Waters opened Emily's Pantry in Barnstaple a couple of months ago. She's cooked all her life, in many locations around the world and for all sorts of people, including royalty. She's taught catering too – and wherever her skills have taken her, she's sought out new ingredients and products. And it's this foodie curiosity and ability to recognise quality that's shaped the deli.

It's quite hard to imagine just how she manages to pack everything in. Cheeses, meats, provisions, drinks, baking

products, sweets, choccies, snacks, fresh veg, bread and patisserie items vie for shelf space. Plus there's always a good selection of well priced salads, sandwiches and deli lunch boxes (with gluten free alternatives), along with coffees and teas to take away – and those on a limited lunch break can order in advance by phone.

Emily's Pantry is as much about convenience as it is about fine foods – you'll even find prepared dishes to heat at home. 'I want people to be able to pop in and easily put together a fabulous meal for that night,' says Lynda.

'We like to think a little bit differently, and we're trying very hard to source good quality stuff. We're surrounded by such lovely foods.'

With exciting plans in the pipeline for next year, Emily's Pantry is a foodie find we'll be keeping an eye on.

Rosemoor Garden Kitchen



Great Torrington, Devon, EX38 8PH. Tel. 0845 2658072.
www.rhs.org.uk/gardens/rosemoor



SHOP

With the surfeit of fruit and veg being produced at RHS Garden Rosemoor, it's no surprise that the chefs in its restaurant are rustling up some wonderful foodie treats for Christmas – and this year you'll also be able to take those delights away with you.

THE FOOD IN THE Garden Kitchen restaurant is made using ingredients sourced from the garden's own very impressive vegetable plot, or from local farms. This Christmas, using autumn's bountiful harvest, the kitchen team has also made chutneys, jellies, cakes and biscuits and created a gift goodie bag. It's a perfect foodie souvenir of the garden, and would make a great Christmas gift – if you can bear to give it away.

The mix and match Christmas Goodie Bag includes either a homemade mini Christmas cake or pudding, homemade shortbread biscuits and two jars from a range of chutneys. Made with produce from the garden, you can choose between caramelised onion chutney, berry jelly, spiced apple chutney, or hot tomato chutney. And the whole lot comes in a reusable jute RHS bag.

There's also a range of different sized Christmas cakes and puddings for sale, including gluten free varieties. To make sure you get one, call the order number on 01805 626822.

You can also buy the kitchen's products from its stall at Rosemoor's Christmas Food Fair on December 7.

You don't have to visit the garden in order to enjoy one of the Christmas Carvery lunches served over three weekends in December, 6-7, 13-14 and 20-21. Entrance to the restaurant and shop is free all year round, but it's well worth paying to see the stunning garden, one of just four RHS gardens in the country. During December and into the new year, there's also an annual sculpture exhibition and, if you've got children in tow, keep an eye out for The Magic of Christmas activities taking place over the weekends of 13-14 and December 20-21.

**FOR A
TAKE AWAY
TASTE OF
AN ENGLISH
GARDEN**



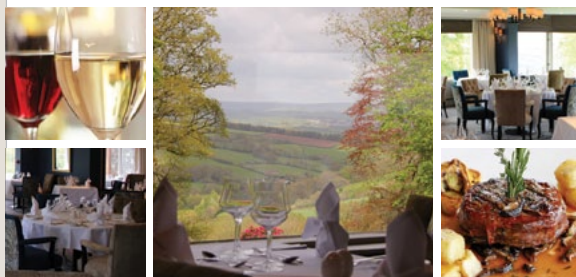
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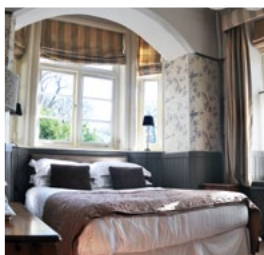
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Win breaks at two stunning Devon hotels

LAST YEAR THE SALCOMBE Harbour Hotel was named by *The Times* as one of the coolest places to stay in the UK and it's easy to see why, with a stunning setting overlooking the estuary and chic, ultra-modern interiors. If you're looking for a more traditional Devon hideaway, try the Edgemoor Hotel in Bovey Tracey on the edge of Dartmoor. Built in the 1870s, this former grammar school is a welcoming, family run hotel which has been beautifully refurbished with a mix of contemporary and more traditional interiors. It's perfectly situated for a romp on the moors followed by an indulgent cream tea.

🌐 www.devonhotels.com

THE PRIZES:

We've two fantastic prizes to give away: a night's B&B for two at the Salcombe Harbour Hotel or the Edgemoor Hotel.

Q. Salcombe is close to the mouth of which estuary?

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See the website for individual terms and conditions. The closing date for entries is December 31, 2014.



BITE SIZED

Ben Palmer

FORMER BARBICAN KITCHEN HEAD CHEF BEN HAS JUST TAKEN OVER THE TANNER BROTHERS' FORMER RESTAURANT AND RELAUNCHED IT AS THE GREEDY GOOSE. HE'S CERTAINLY BUSY - HE'S ALSO EXEC CHEF AT NEW HOTEL, GLAZEBROOK HOUSE. **food** GOT THE LOWDOWN ON PLYMOUTH'S HOT NEW DINING DESTINATION



SALTY OR SWEET? Sweet. I'm a sucker for chocolate.

EARLY FOOD MEMORY?

My dad was a gamekeeper and used to bring home all kinds of things - partridge, venison, you name it. I have memories of sitting around the table eating game pie.

LIKE TO EAT OUT? In Devon it's John Hooker's Cornish Arms in Tavistock, I think he's a fantastic chef. I like Rocksalt and the Barbican Kitchen in Plymouth too. For a fine dining experience, it has to be Nathan Outlaw's restaurants in Cornwall.

FEELING INSPIRED BY? I love seasonal ingredients like game, wild mushrooms and pears. Spices too.

WISH YOU'D KNOWN TEN YEARS AGO? Keep it simple! When I was younger I liked to try out weird flavour combinations, which I thought worked but actually didn't.

MOST CHALLENGING TIME IN YOUR CAREER? Right now. We're opening up a family restaurant and taking on staff. I've changed from an employee to an employer and there's a lot more pressure when it's your name above the door.

FAVE PUB? The Cornish Arms or The Treby Arms.

FAVOURITE WAY TO COOK?

I really like slow cooking as it brings out the flavours and makes the meat tender. Pigs' cheeks are a favourite.

LIKE TO HAVE SUPPER WITH?

Michel Roux, because he's the godfather of cookery.

FAVOURITE WEEKEND BREAKFAST? Poached eggs, black pudding, bacon and hollandaise with granary toast.

ON THE UP? A lot of chefs are now adding more theatre to their cooking and venturing into the restaurant. You can connect with them now much more than you could ten years ago and it's great for people to be able to understand how things are done up close.

www.thegreedygoose.co.uk

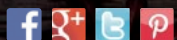


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